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UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL RESEARCH SERVICE

LIST OF PUBLICATIONS AND PATENTS
OILSEEDS AND RELATED SUBJECTS

of the
Northern Utilization Research and Development Division
Peoria, Illinois

1957

PUBLICATIONS

(When requesting reprints, please order by number)

61. Application of Thermal Diffusion to Separation of Aliphatic Alcohols and Fatty Acids from Their Mixtures. C. W. Blessin, C. B. Kretschmer, and Richard Wiebe. Anal. Chem. 29, 408-409 (1957).
62. Determination of Tocopherol in Oxidized Fats. E. N. Frankel, C. D. Evans, and J. C. Cowan. J. Am. Oil Chemists' Soc. 34, 544-546 (1957). J.C.
63. Glyceride Structure of Vegetable Oils by Countercurrent Distribution. II. Soybean Oil. C. R. Scholfield and Mary A. Hicks. J. Am. Oil Chemists' Soc. 34, 77-80 (1957).
64. *The Isolation and Characterization of the Polymers Formed During the Autoxidation of Ethyl Linolenate. L. A. Witting, S. S. Chang, and F. A. Kummerow. University of Illinois, Urbana, Illinois. J. Am. Oil Chemists' Soc. 34, 470-473 (1957).
65. †Phosphatidyl Ethanolamine. C. R. Scholfield and H. J. Dutton In "Biochemical Preparations," edited by David Shemin, Vol. 5, pp. 5-8, John Wiley and Sons, Inc., New York (1957).
66. Phytin Elimination in Soybean Protein Isolation. A. K. Smith and J. J. Rackis. J. Am. Chem. Soc. 79, 633-637 (1957).
67. Progress in Soybean Research. J. C. Cowan. Soybean Dig. 17(11), 64-66 (1957).

* Report of research work done by an outside agency under contract with the U. S. Department of Agriculture and supervised by the Northern Utilization Research and Development Division of the Agricultural Research Service.

† Reprints from book are not available for distribution.

68. Reactions of Conjugated Fatty Acids. IV. Diels-Alder Adducts of 9,11-Octadecadienoic Acid. H. M. Teeter, J. L. O'Donnell, Wilma J. Schneider, L. E. Gast, and M. J. Danzig. *J. Org. Chem.* 22, 512-514 (1957).
69. Reactions of Conjugated Fatty Acids. V. Preparation and Properties of Diels-Alder Adducts and Their Esters from Trans,Trans-Conjugated Fatty Acids Derived from Soybean Oil. M. J. Danzig, J. L. O'Donnell, E. W. Bell, J. C. Cowan, and H. M. Teeter. *J. Am. Oil Chemists' Soc.* 34, 136-138 (1957).
70. Reactions of Unsaturated Fatty Alcohols. II. Polymerization of Vinyl Ethers and Film Properties of Polymers. Wilma J. Schneider, L. E. Gast, E. H. Melvin, C. A. Glass, and H. M. Teeter. *J. Am. Oil Chemists' Soc.* 34, 244-247 (1957).
71. Reactions of Unsaturated Fatty Alcohols. III. Viscosity and Molecular Weight Studies on Some Vinyl Ether Polymers. L. E. Gast, Wilma J. Schneider, and H. M. Teeter. *J. Am. Oil Chemists' Soc.* 34, 307-310 (1957).
72. S-(Dichlorovinyl)-L-Cysteine: An Agent Causing Fatal Aplastic Anemia in Calves. L. L. McKinney, F. B. Weakley, A. C. Eldridge, R. E. Campbell, J. C. Cowan, J. C. Picken, Jr., and H. E. Biester. *J. Am. Chem. Soc.* 79, 3932 (1957).
73. Separation of the Oxidation Products of Fatty Acids by Means of Gas-Liquid Partition Chromatography. Janina Nowakowska, E. H. Melvin, and Richard Wiebe. *J. Am. Oil Chemists' Soc.* 34, 411-414 (1957).
74. *Some Reactivity Ratios of Esters of Acrylic Acid. C. S. Marvel and Roland Schwen. University of Illinois, Urbana, Illinois. *J. Am. Chem. Soc.* 79, 6003-6005 (1957).
75. *Sphingolipides. H. E. Carter, D. S. Galanos, R. H. Gigg, J. H. Law, Teishi Nakayama, D. B. Smith, and Evelyn J. Weber. University of Illinois, Urbana, Illinois. *Federation Proc.* 16(3), 817-824 (1957).
76. Toxic Protein from Trichloroethylene-Extracted Soybean Oil Meal. L. L. McKinney, F. B. Weakley, R. E. Campbell, A. C. Eldridge, J. C. Cowan, J. C. Picken, Jr., and N. L. Jacobson. *J. Am. Oil Chemists' Soc.* 34, 461-466 (1957).
77. An Ultracentrifugal Study on the Association-Dissociation of Glycinin in Acid Solution. J. J. Rackis, A. K. Smith, G. E. Babcock, and H. A. Sasame. *J. Am. Chem. Soc.* 79, 4655-4658 (1957).

PATENTS

(These patents are assigned to the Secretary of Agriculture.
Copies of patents may be purchased (25 cents each) from the
U. S. Patent Office, Washington 25, D. C.)

Carboxymethyl Protein as a Stabilizer for a Butadiene-Styrene Latex
Emulsion Paint. E. H. Uhing and L. L. McKinney. U. S. Patent
2,788,336. April 9, 1957.

Manufacture of Emulsion-Type Sausages. E. F. Glabe. U. S. Patent
2,803,547. August 20, 1957.

Manufacture of Sausages. E. F. Glabe. U. S. Patent 2,816,035.
December 10, 1957.

Method of Purifying Phosphatidyl Ethanolamine. C. R. Scholfield and
H. J. Dutton. U. S. Patent 2,801,255. July 30, 1957.

Stabilization of Oil-Containing Compositions with Reductones. J. E.
Hodge and C. D. Evans. U. S. Patent 2,806,794. September 17,
1957.

Stabilization of Oils with β -(Carboxymethylmercapto) Tricarballic Acid.
C. D. Evans and A. W. Schwab. U. S. Patent 2,797,231. June 25, 1957.

